## IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In Re Patent Application of: § Marcus J. SEEWALD §

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Conf. No.: 7828 § Group Art Unit: 1794

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Filing Date: October 5, 2005 § Attorney Docket No.: 52460-60US

(M/IPB-042-PC/US)

Title: METHOD OF PRODUCING RAW SAUSAGE, COMPRISING AN ACCELERATED

MATURING PROCESS

## SUPPLEMENTAL INFORMATION DISCLOSURE STATEMENT UNDER 37 C.F.R. §1.97(b)

Enclosed is an Information Disclosure Citation Form PTO/SB/08A and/or 08B in accordance with 37 C.F.R. § 1.98(a)(1) and (a)(2) listing all patents, publications, applications, and/or other information being submitted for consideration which may be material to the patentability of this application and/or for which there may be a duty to disclose in accordance with 37 C.F.R. § 1.56. Also enclosed are copies of each of the foreign patents and/or non-patent literature documents cited therein but not copies of any U.S. patents and/or U.S. patent application publications in accordance with 37 C.F.R. § 1.98(a)(2). However, we will provide copies upon request.

The filing of this Information Disclosure Statement shall not be construed as an admission that any of the listed documents constitutes prior art, nor as an admission against interest in any manner.

The patent documents cited and described in this Information Disclosure Statement were cited in the English language International Search Report dated May 17, 2004 in counterpart International Patent Application No. PCT/DE2003/04076 and/or English language International Preliminary Examination Report dated November 29, 2004 in PCT/DE2003/04076 and/or the Background Section of the present application. Copies of these reports were submitted with the IDS filed October 5, 2005 and English language Abstracts are also provided herewith.

As to the non-patent literature references cited on the enclosed form, the following English language comments are provided for the Examiner's consideration:

1. Fleischverarbeitung (Meat Processing): For quick curing of raw sausages, a Lactobacillus sakei-containing starter culture is offered by the firm Chr. Hansen GmbH of Pohlheim under the Trademark Bactoferm F-BR-18<sup>TM</sup>, which can be used over a wide

temperature spectrum. The culture is equally reliable in low and medium temperature ranges.

Bactoferm F-BR-18<sup>TM</sup> combines a short lag phase and a quick pH lowering with positive fermentation

features.

2. Schlegel, Allgemeine Mikrobiologie (General Microbiology): Milk Acid Fermentation and

Lacto Bacteria. In contrast to the likewise lactate producing entero-bacteria, the milk acid bacteria are

inevitably fermenters. Milk acid bacteria are also to be seen as food conversion agents, which - probably

as a result of their specialization on the growth in milk and on other food stuff and supplement rich

positions - have lost the ability to synthesize many metabolites.

No fee is believed to be due in connection with the filing of this Information Disclosure Statement since it is being filed before mailing of the first Office Action after the filing of a Request for Continued Examination under §1.114. However, the Commissioner is hereby authorized to charge any deficiencies or credit any overpayments to Deposit Account No. 50-1017 (Billing No. 052460.0060).

It is respectfully requested that this Information Disclosure Statement and the documents listed on the attached Form PTO/SB/08A and/or 08B be considered and acknowledged by the Examiner in connection with the above-identified patent application, be made of record therein, and that the listed document(s) be cited in the issued patent.

Respectfully submitted,

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